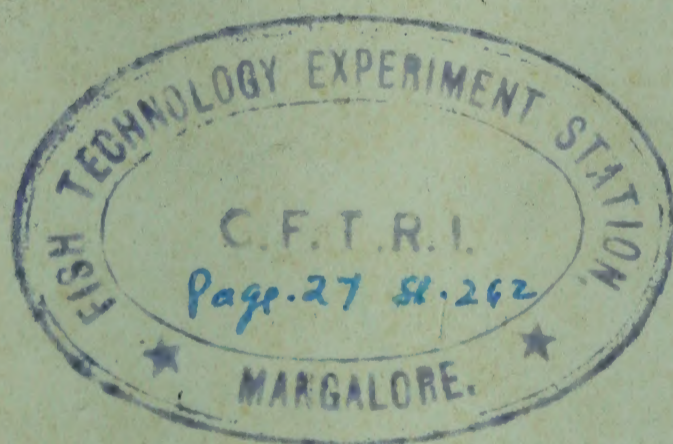


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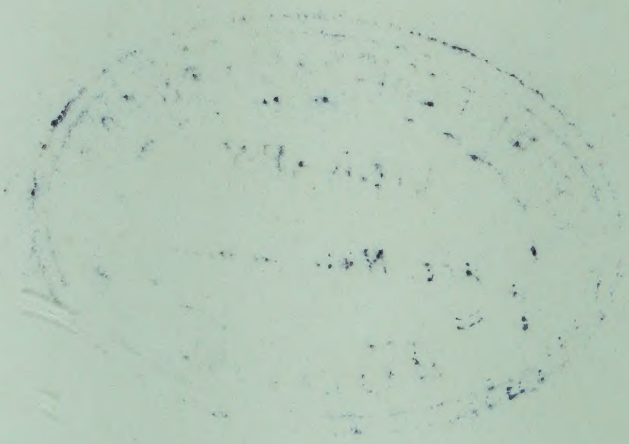
**RECOMMENDED INTERNATIONAL
STANDARD FOR QUICK-FROZEN
FILLETS OF OCEAN PERCH**

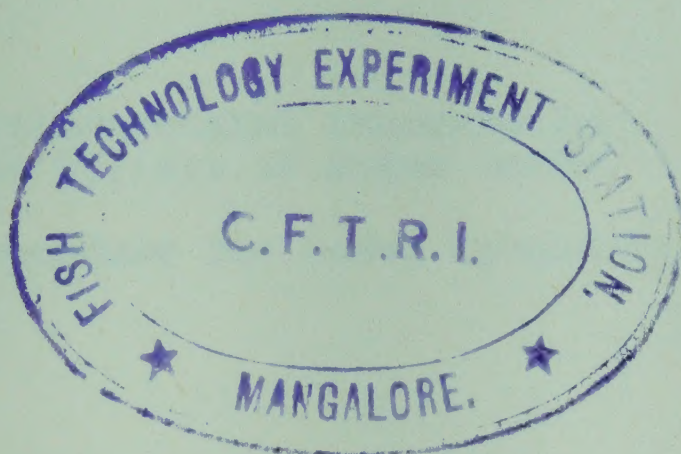


**FOOD AND AGRICULTURE ORGANIZATION
OF THE UNITED NATIONS**

WORLD HEALTH ORGANIZATION







**RECOMMENDED INTERNATIONAL
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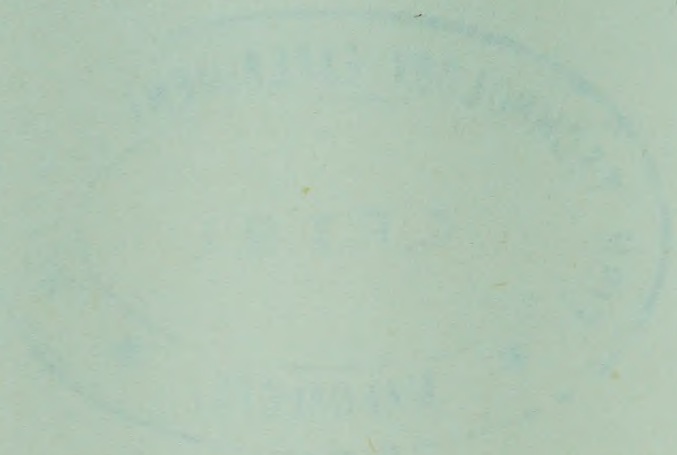


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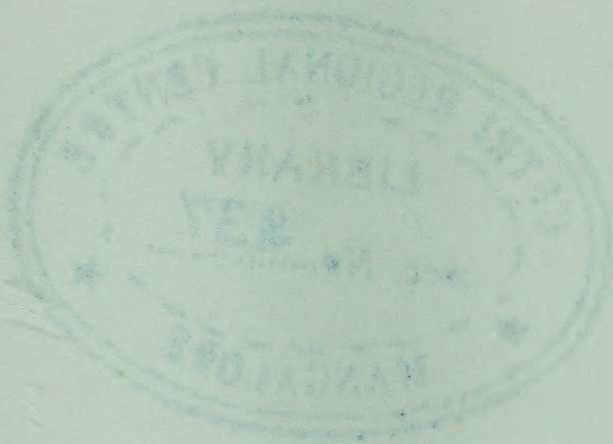
WORLD HEALTH ORGANIZATION



FAO/WHO Food Standards Programme
DEX ALIMENTARIUS COMMISSION
CACOB 81-1971



RECOMMENDED INTERNATIONAL
STANDARD FOR QUICK-FROZEN
FILLETS OF OCEAN PERCH



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INTRODUCTION

The FAO/WHO Codex Alimentarius Commission was established to implement the Joint FAO/WHO Food Standards Programme. Membership of the Commission comprises those Member Nations and Associate Members of FAO and/or WHO which have notified the Organizations of their wish to be considered as Members. By 1 September 1971, 93 countries had become Members of the Commission. Other countries which participate in the work of the Commission or of its subsidiary bodies in an observer capacity are expected to become Members in the near future.

The purpose of the Joint FAO/WHO Food Standards Programme is to protect the health of consumers and to ensure fair practices in the food trade; to promote coordination of all food standards work undertaken by international governmental and non-governmental organizations; to determine priorities and initiate and guide the preparation of draft standards through and with the aid of appropriate organizations; to finalize standards and, after acceptance by governments, publish them in a Codex Alimentarius either as regional or world-wide standards.

The Commission has held eight sessions, the most recent being in July 1971. At the eighth session, the Commission adopted as a recommended standard to be sent to all Member Nations and Associate Members of FAO and/or WHO a world-wide Standard for Quick Frozen Fillets of Ocean Perch. Members of the Commission are requested to notify the Secretariat of the Codex Alimentarius Commission - Joint FAO/WHO Food Standards Programme, FAO, Rome - of their acceptance of the recommended standard in accordance with the acceptance procedure for Codex Commodity Standards contained in paragraph 4 of the General Principles of the Codex Alimentarius. An extract from the General Principles containing this procedure is included in the Appendix to this publication. The full text of the General Principles of the Codex Alimentarius is contained in the Second Edition of the Commission's Procedural Manual (Ref. No. CX 8/7 - 1969). Member Nations and Associate Members of FAO and/or WHO which are not Members of the Commission are also invited to notify the Secretariat if they wish to accept the recommended standard. The recommended standard will be published in the Codex Alimentarius as a world-wide Codex standard when the Commission determines that it is appropriate to do so in the light of acceptances received.

The methods of analysis, sampling and examination referred to in this standard are not necessarily intended to replace routine methods of analysis, sampling and examination, but are for acceptance and use as international referee methods by governments for the settlement

of international disputes.

In connection with sub-section 2.2 of the Standard, the attention of Member Governments is drawn to the Codes of practice which are in the course of development for quick frozen foods giving more precise data regarding conditions of production, transport, storage and distribution. These codes may be published in the future as International Recommended Codes of Practice of the Codex Alimentarius Commission.

RECOMMENDED INTERNATIONAL STANDARD FOR QUICK-FROZEN FILLETS OF OCEAN PERCH

RECOMMENDED INTERNATIONAL STANDARD FOR
QUICK-FROZEN FILLETS OF OCEAN PERCH

1. SCOPE

This standard shall apply to quick-frozen fillets of fish of the species as defined below and offered for direct consumption without further processing. It does not apply to the product indicated as intended for further processing or for other industrial purposes.

2. DESCRIPTION

2.1 Product Definition

(a) Quick-Frozen Fillets of Ocean Perch are obtained from fish of the following species: (a) Sebastes marinus, (b) Sebastes mentella, (c) Sebastes viviparus, (d) Sebastes alutus, (e) Scorpaena dactyloptera Delaroche, or (f) Helicolenus maculatus.

(b) Fillets are slices of fish of irregular size and shape which are removed from the carcase by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing.

2.2 Process Definition

The product shall be subjected to a freezing process and shall comply with the conditions laid down hereafter. The freezing process shall be carried out in appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C (0°F) at the thermal centre after thermal stabilization. The product shall be maintained at a low temperature such as will maintain the quality during transportation, storage and distribution up to and including the time of final sale.

The recognized practice of repacking quick-frozen products under controlled conditions followed by the re-application of the quick freezing process as defined is permitted.

2.3 Presentation

Fillets may be presented as:

- (a) skin-on, unscaled; or
- (b) skin-on, scaled (scales removed); or
- (c) skinless.

The fillets may be presented as boneless, provided that boning has been completed including the removal of pin bones.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Material

Quick-frozen fillets of ocean perch shall be prepared from sound fish of the designated species which are of a quality such as to be fit to be sold fresh for human consumption.

3.2 Final Product

3.2.1 The fillets shall be free from foreign matter and all internal organs and shall be reasonably free from ragged edges, tears and flaps, fins, significantly discoloured flesh, blood clots, black membrane (belly wall), nematodes and copepodes and, where appropriate, skin, scales and bones.

3.2.2 After cooking by steaming, baking or boiling as set out in sub-sections 7.1.2.1 to 7.1.2.3 the product shall have a flavour characteristic of the species and shall be free from any objectionable flavour and odour, and its texture shall be firm and not tough, soft or gelatinous.

3.2.3 The final product shall be reasonably free from undesirably small fillet pieces. A piece weighing less than 30 g is classed undesirably small. The maximum number of small fillet pieces permitted is one per pack weighing less than 250 g and no more than 4 per kg in packs of 250 g or more except as provided for in sub-section 6.1.1.

3.2.4 The final product shall be free from deep dehydration (freezerburn) which cannot easily be removed by scraping.

Note: A recommended table of physical defects for optional use with consignments of the final product, with an AQL of 6.5, is appended as Annex A.

4. FOOD ADDITIVES

	<u>Maximum level of use</u>
Monophosphate, monosodium or monopotassium (Na or K orthophosphate)	0.5% m/m of the final product expressed as P ₂ O ₅ , singly or in combination
Diphosphate, tetrasodium or tetrapotassium (Na or K pyrophosphate)	
Triphosphate, pentasodium or pentapotassium or calcium (Na, K or Ca tripolyphosphates)	
Polyphosphate, sodium (Na hexametaphosphate)	

Maximum level of use

Ascorbate, potassium or sodium

0.1% m/m of the final product, expressed as ascorbic acid

5. HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared in accordance with the appropriate Sections of the General Principles of Food Hygiene recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 1-1969).

6. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following specific provisions apply:

6.1 The Name of the Food

6.1.1 The name of the product as declared on the label shall be "fillets of ocean perch" or "ocean perch fillets", as appropriate. The terms "fillets of redfish" or "fillets of rosefish" are permitted in the countries where they are customarily used. The words "quick-frozen" shall also appear on the label, except that the term "frozen" ^{1/} may be applied in countries where this term is customarily used for describing the product processed in accordance with sub-section 2.2 of the standard. Packs of fillets cut from blocks which may contain a number of small pieces in excess of the number permitted by sub-section 3.2.3 may be labelled as fillets of ocean perch provided that such labelling is customarily used in the country where the products are to be sold and provided the product is identified to the consumer so that he will not be misled.

6.1.2 The label may, in addition, include reference to the presentation as skin-on or skinless and/or boneless, as appropriate. This shall be included if the omission of such labelling would mislead the consumer.

6.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion. The provisions of sub-section 3.2(b) and 3.2(c) of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) shall also apply.

6.3 Net Contents

6.3.1 The net contents shall be declared by weight in either the metric system ("Système International" units)

^{1/} "frozen": This term is used as an alternative to "quick-frozen" in some English speaking countries.

or avoirdupois or both systems as required by the country in which the food is sold.

6.3.2 Where products have been glazed the declaration of the net contents of the product shall be exclusive of the glaze.

6.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

6.5 Country of Origin

6.5.1 The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

6.5.2 When the food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

6.6 Lot Identification

There may be an indication in code or in clear of the date of production, that is, the date the final product was packaged for final sale.

7. METHODS OF ANALYSIS, SAMPLING AND EXAMINATION

The methods of analysis, sampling and examination described hereunder are international referee methods.

7.1 Thawing and Cooking Procedures CAC/RM 40-1971 (To be used prior to examination, as appropriate)

7.1.1 Thawing Procedure

The sample is thawed by enclosing it in a film type bag and immersing in an agitated water bath held at approximately 20°C (68°F). The complete thawing of the product is determined by gently squeezing the bag occasionally so as not to damage the texture of the fish, until no hard core or ice crystals are felt.

7.1.2 Cooking Procedures

7.1.2.1 Steaming

Steam the sample in a closed dish of 18 cm (7 inches) diameter over boiling water for 35 minutes if frozen, or for 18 minutes after thawing the product.

The dish should be covered and should be kept in a water bath at 60°C (140°F) during testing.

7.1.2.2 Baking

A baking pan, approximately 30 x 20 x 6 cm (12" x 8" x 2 1/2") is lined with aluminium foil. The sample is placed in the pan and a cover is made by crimping an additional sheet of aluminium foil around the edges of the top of the pan. The pan is placed in an oven that has been pre-heated to 230°C (450°F), for 20 minutes or until cooking has been completed.

7.1.2.3 Boiling in Bag

Place the thawed sample into a boilable film-type pouch and seal. Immerse the pouch and its contents into boiling water and cook until the internal temperature of the fillet sample reaches 70°C (160°F) which requires about 20 minutes.

7.2 Determination of Net Contents of Products covered by Glaze

CAC/RM 41-1971

As soon as a package is removed from low temperature storage open immediately and place the content under a gentle spray of cold water. Agitate carefully so that the product is not broken. Spray until all ice glaze that can be seen or felt is removed. Transfer the product to a circular No. 8 1/ sieve 20 cm (8 inches) in diameter for samples weighing less than 900 g (2 pounds) and 30 cm (12 inches) for those more than 900 g (2 pounds). Without shifting the product incline the sieve at an angle of approximately 17-20° to facilitate drainage, and drain exactly 2 minutes (stop watch). Immediately transfer the product to a tared pan and weigh (Methods of Analysis of AOAC (1965) 18.001).



1/ Size of opening 2.38 mm: the nearest corresponding ISO sieve (Ref. ISO Recommendation R 565) is of 2.8 mm x 2.8 mm opening.

Annex A

RECOMMENDED DEFECT TABLE - OCEAN PERCH

This table and the maximum allowable number of demerit points are based on an AQL of 6.5. The defect table is not to be applied to individual packs but to consignments in association with a suitable sampling plan.

Demerit points are awarded for each defect occurrence as listed below e.g.

One bone	5 mm or less = 2 points
Two bones	5 mm or less = 4 points

1. Bones

(a) Boneless Fillets

5 mm or less in any dimension	2
Greater than 5 mm up to and including 30 mm in any dimension	4
Greater than 30 mm in any dimension	8

(b) Fillets not designated as boneless

Bones other than pin-bones greater than
10 mm in any dimension 4

2. Discolouration

Each significantly intense discolouration of the flesh over 3 cm ² up to and including 10 cm ²	4
Over 10 cm ² , every additional complete 5 cm ²	2

3. Blood Clots

Each piece greater than 5 mm in any dimension 4

4. Nematodes and Copepodes

Each nematode or copepod with a capsular diameter greater than 3 mm or each worm not encapsulated greater than 1 cm in length, or each worm which is objectionable by virtue of its dark colour

5. Fins or Part Fins, including both internal and external bones

(a) Boneless Fillets

Each fin or part fin 3 cm ² or less	8
Over 3 cm ² , every additional complete 3 cm ²	4

(b) Filletts not designated as boneless

Each fin or part fin 3 cm ² or less	4
Over 3 cm ² , every additional complete 3 cm ²	2

6. Skin (Skinless Fillets)

Each piece greater than 3 cm ² up to and including 10 cm ²	4
Over 10 cm ² , every additional complete 5 cm ²	2

7. Black Membrane (Belly Wall)

Each piece greater than 5 cm ² up to and including 10 cm ²	4
Over 10 cm ² , every additional complete 5 cm ²	2

A sample of 1 kg will be considered defective if the demerit points total more than 32.

**ACCEPTANCE PROCEDURE
FOR
CODEX COMMODITY STANDARDS**



EXTRACT FROM THE GENERAL PRINCIPLES OF THE
CODEX ALIMENTARIUS

" Acceptance of Codex Commodity Standards

4.A A Codex standard may be accepted by a country in accordance with its established legal and administrative procedures in respect of distribution of the product concerned, whether imported or home-produced, within its territorial jurisdiction in the following ways:

(i) Full acceptance

- (a) Full acceptance means that the country concerned will ensure that a product to which the standard applies will be permitted to be distributed freely, in accordance with (c) below, within its territorial jurisdiction under the name and description laid down in the standard, provided that it complies with all the relevant requirements of the standard.
- (b) The country will also ensure that products not complying with the standard will not be permitted to be distributed under the name and description laid down in the standard.
- (c) The distribution of any sound products conforming with the standard will not be hindered by any legal or administrative provisions in the country concerned relating to the health of the consumer or to other food standard matters except for considerations of human, plant or animal health which are not specifically dealt with in the standard.

(ii) Target acceptance

Target acceptance means that the country concerned indicates its intention to accept the standard after a stated number of years and will meanwhile not hinder within its territorial jurisdiction the distribution of any sound products conforming with the standard by any legal or administrative provisions relating to the health of the consumer or to other food standard matters except for considerations of human, plant or animal health which are not specifically dealt with in the standard.

(iii) Acceptance with minor deviations

Acceptance with minor deviations means that the country concerned gives full acceptance as defined in paragraph 4.A(i) to the standard with the exception of minor deviations which are recognized

as such by the Codex Alimentarius Commission; it being understood that a product complying with the standard as qualified by such minor deviations will be permitted to be distributed freely within the territorial jurisdiction of the country concerned. The country concerned will further include in its declaration of acceptance a statement of such deviations, the reasons for them, and also indicate:

- (a) whether products fully conforming to the standard may be distributed freely within its territorial jurisdiction in accordance with paragraph 4.A(i);
- (b) whether it expects to be able to give full acceptance to the standard and, if so, when.

B. A country which considers that it cannot accept the standard in any of the ways mentioned above should indicate:

- (i) whether products conforming to the standard may be distributed freely within its territorial jurisdiction;
- (ii) in what ways its present or proposed requirements differ from the standard, and, if possible, the reasons for these differences.

C.(i) A country which accepts a Codex standard according to one of the provisions of 4.A is responsible for the uniform and impartial application of the provisions of the standard as they apply to all home-produced and imported products distributed within its territorial jurisdiction. In addition, the country should be prepared to offer advice and guidance to exporters and processors of products for export to promote understanding of and compliance with the requirements of importing countries which have accepted a Codex standard according to one of the provisions of 4.A.

- (ii) Where, in an importing country, a product claimed to be in compliance with a Codex standard is found not to be in compliance with that standard, whether in respect of the label accompanying the product or otherwise, the importing country should inform the competent authorities in the exporting country of all the relevant facts and in particular the details of the origin of the product in question (name and address of the exporter), if it is thought that a person in the exporting country is responsible for such non-compliance. "



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